

Chicken Parmesan

Ingredients:

4 chicken breasts pounded to ¼ inch thick

2 eggs

Salt and pepper

¼ cup of olive oil

1 cup Italian bread crumbs

1 cup flour

¼ cup milk

1-2 cups marinara sauce

1/2 lb. mozzarella cheese shredded

Clean and flatten chicken to ¼ inch thick and sprinkle with salt and pepper. Meanwhile heat olive oil in a pan and preheat oven to 350 degrees.

Mix egg and milk together until smooth

In a small bowl or plate place the flour. In another bowl or plate place the breadcrumbs.

Dip chicken in flour, then egg wash and then in Italian bread crumbs. Fry in oil until brown on each side about 5 minutes per side. Do not finish cooking as it will finish once in the oven. Once brown place chicken in a shallow baking pan and cover the entire top of each piece of chicken with marinara sauce.

Bake at 350 for about 25 more minutes or until chicken is done. About 5 or 6 minutes until done, sprinkle the tops of each piece of chicken with mozzarella cheese.

Once it's melted, remove from oven and serve with your favorite sides.